

New Years Eve Gala Dinner 2025

*Demi tasse of spiced butternut squash, curry oil, coriander and crispy onions
(V/Ve)*

Steamed fillet of lemon sole, confit fennel, champagne sauce and dill oil

Blackcurrant and cassis sorbet

*Roasted fillet of beef with pomme fondant, pancetta, wild mushroom,
confit shallot and a rich merlot sauce
(Please note that the beef is served pink unless otherwise advised)*

“An assiette of small desserts”

*Red wine poached pear, pistachio crumb, tiramisu,
macaron and blackberry pastille*

A selection of local cheese and sour dough crackers

Tea/coffee and chocolates

**Please advise of any dietary requirements or changes required prior to the event,
as changes on the night cannot be guaranteed**